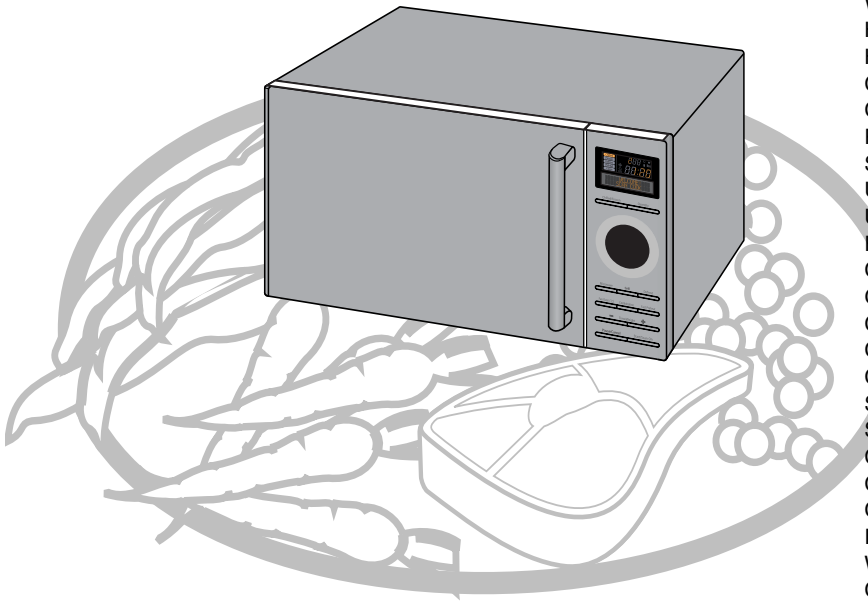
SAMSUNG

Smart Oven

Owner's Instructions and Cooking Guide

BCE1195



Smart Oven™

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Code No.: DE68-03163A

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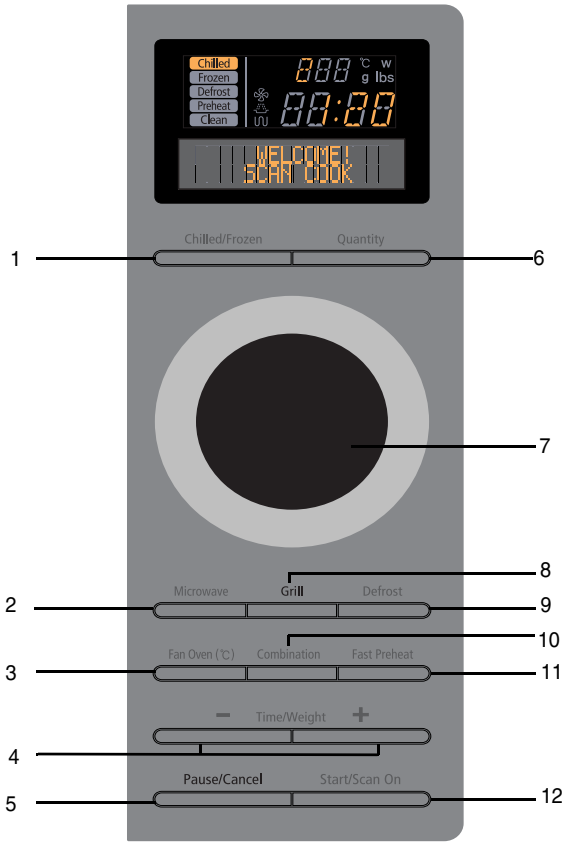
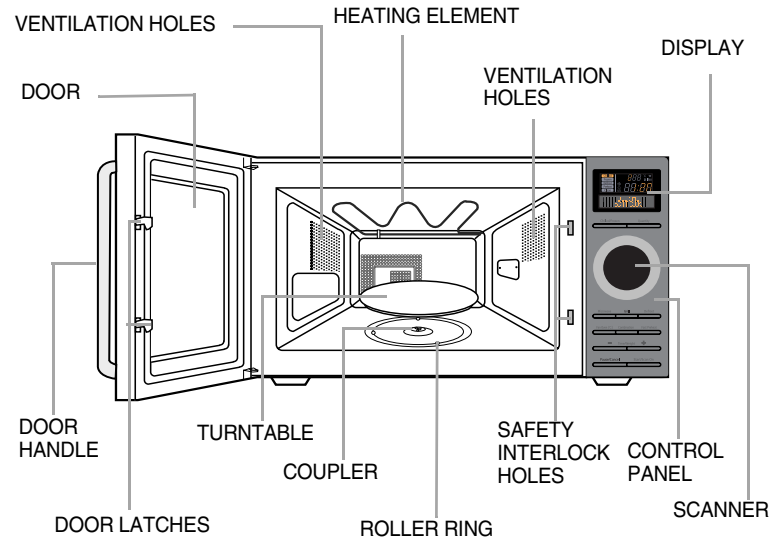
Control Panel



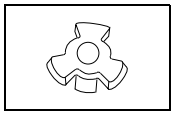
1. CHILLED/FROZEN FUNCTION
2. MICROWAVE FUNCTION
3. FAN OVEN FUNCTION
4. MANUAL COOK MODE : TIME/WEIGHT
5. PAUSE/CANCEL
6. QUANTITY FUNCTION
7. SCANNER
8. GRILL FUNCTION
9. DEFROST FUNCTION
10. MICROWAVE+FAN OVEN FUNCTION
11. FAST PREHEAT FUNCTION
12. START/SCAN ON FUNCTION

Oven

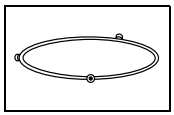


Accessories

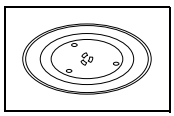
Depending on the model that you have purchased, you are supplied with several accessories that can be used in a variety of ways.



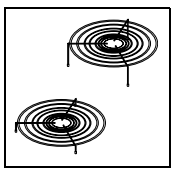
1. **Coupler**, to be placed correctly over the motor shaft in the base of the oven.
   Purpose: The coupler rotates the turntable.



2. **Roller ring**, to be placed in the center of the oven.
   Purpose: The roller ring supports the turntable.



3. **Turntable**, to be placed on the roller ring with the center fitting on to the coupler.
   Purpose: The turntable serves as the main cooking surface; it can be easily removed for cleaning.



4. **Metal racks** (High rack, Low rack), to be placed on the turntable.
   Purpose: The metal racks can be used to cook two dishes at the same time. A small dish may be placed on the turntable and a second dish on the rack. **The metal racks can be used in grill, fan oven and combination cooking**.

Using this Instruction Booklet

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Thank you for purchasing a SAMSUNG Smart Oven. Your Owner's Instructions contains valuable information on cooking with your new Smart Oven:

- ***Safety precautions***
- ***Accessories and cookware***
- ***Useful cooking tips***

- ***At the end of the booklet you will find illustrations of the oven, and more importantly the control panel, so that you can find the buttons more easily.***
  The illustrations in the step-by-step procedures use two different symbols.

Important **Note**

- ***PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY***

Failure to observe the following safety precautions may result in harmful exposure to microwave energy.

(a) Under no circumstances should any attempt be made to operate the oven with the door open or to tamper with the safety interlocks (door latches) or to insert anything into the safety interlock holes.

(b) Do not place any object between the oven door and front face, or allow food or cleaner residues to accumulate on sealing surfaces. Ensure that the door and door sealing surfaces are kept clean by wiping after use with first a damp cloth and then a final wipe with a soft dry cloth.

(c) Do not operate the oven if it is damaged until it has been repaired by a qualified microwave service technician trained by the manufacturer.
It is particularly important that the oven door closes properly and that there is no damage to the:
(1) Door, door seals and sealing surfaces
(2) Door hinges (broken or loose)
(3) Power cable

(d) The oven should not be adjusted or repaired by anyone other than a properly qualified microwave service technician trained by the manufacturer.

Safety Precautions

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IMPORTANT SAFETY INSTRUCTIONS.
READ CAREFULLY AND KEEP FOR FUTURE REFERENCE.
Before cooking food or liquids in your Smart Oven, please check that the following safety precautions are taken.

1. **DO NOT** use any metalic cookware in the Smart Oven:
   - Metalic containers
   - Dinnerware with gold or silver trimmings
   - Skewers, forks, etc.

   Reason: Electric arcing or sparking may occur and may damage the oven.
2. **DO NOT** heat:
   - Airtight or vacuum-sealed bottles, jars, containers eg Baby food jars.
   - Airtight food eg Eggs, nuts in shells, tomatoes

   Reason: The increase in pressure may cause them to explode.
   Tip: Remove lids and pierce skins, bags, etc.
3. **DO NOT** operate the Smart Oven when it is empty.
   Reason: The oven walls may be damaged.
   Tip: Leave a glass of water inside the oven at all times. The water will absorb the microwaves if you accidentally set the oven going when it is empty.
4. **DO NOT** cover the rear ventilation slots with cloths or paper.
   Reason: The cloths or paper may catch fire as hot air is evacuated from the oven.
5. **ALWAYS** use oven gloves when removing a dish from the oven.
   Reason: Some dishes absorb microwaves and heat iegs always transferred from the food to the dish. The dishes are therefore hot.
6. **DO NOT** touch heating elements or interior oven walls.
   Reason: These walls may be hot enough to burn skin even after cooking is finished, though they do not appear to be so. Keep away from hot spot. Do not allow inflammable materials to come into contact with any interior area of the oven. Let the oven cool down first.
7. To reduce the risk of fire in the oven cavity
   - Do not store flammable materials in the oven
   - Remove wire twist ties from paper or plastic bags
   - Do not use your Smart Oven to dry newspapers
   - If smoke is observed, keep the oven door closed and switch off or disconnect the oven from the power supply.
8. Take particular care when heating liquids and baby foods.
   - ALWAYS allow a standing time of at least 20 seconds after the oven has been switched off to allow the temperature to equalize.
   - Stir during heating if necessary and ALWAYS stir after heating.
   - To prevent eruptive boiling and possible scalding, you should stir before, during, and after heating.
   - In the event of scalding, follow these FIRST AID instructions :
     * Immerse hand in cold water for at least 10 minutes.
     * Cover with clean, dry dressing.
     * Do not apply any creams, oils or lotions.
   - **NEVER** fill the container to the top and choose a container that is wider at the top than at the bottom to prevent the liquid from boiling over. Bottles with narrow necks may also explode if overheated.
   - **ALWAYS** check the temperature of baby food or milk before giving it to the baby.
   - **NEVER** heat a baby's bottle with the teat on, as the bottle may explode if overheated.
   - During microwave heating of beverages, there are results in delayed eruptive boiling, therefore care has to be taken when handling the container.
9. Be careful not to damage the power cable.
   - Do not immerse power cable or plug in water and keep power cable away from heated surfaces.
   - Do not operate this appliance if it has a damaged power cable or plug.
10. Stand at arm's length from the oven when opening the door.
    Reason: The hot air or steam released may cause scalding.
11. Keep the inside of the oven clean.
    - Clean the inside of the oven after each use with a mild detergent solution, but let the Smart Oven cool down before cleaning in order to avoid injury.

    Reason: Food particles or spattered oils stuck to oven walls or floor can cause the damage of painting and reduce the efficiency of the oven.
12. "Clicking" sound might be noticed while operating, especially in defrosting mode.
    Reason: When the power output is changing electrically, you may hear that sound. This is normal.
13. If the Smart Oven is operating without any load, the power will cut off automatically for safety. After standing for over 30 min, you can operate the oven normally.
    - Do not worry is the oven continues to work after cooking has finished.

      Reason: The fan will run for 5 minutes, after cooking has finished or stop button pressed, to cool down the oven when the oven has been used for some minutes in Fan Oven, Combination or Fast Preheat mode. When cooking has finished, the oven will beep and flash "0" four times. The oven will then beep once per minute.

IMPORTANT SAFETY INSTRUCTIONS

During cooking, you should look into the oven from time to time when food is being heated or cooked in disposable containers of plastic paper or other combustible material.

WARNING:
Do not use if the door or door seals are damaged. The oven must not be operated until it has been repaired by a qualified service technician.

WARNING:
It is hazardous for anyone other than a qualified service technician to carry out any service or repair operation which involves the removal of a cover which gives protection against exposure to microwave energy.

WARNING:
Liquids and other foods must not be heated in sealed containers since they are liable to explode.

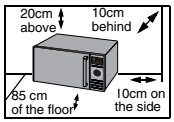
WARNING:
Only allow children to use the oven without supervision when adequate instructions have been given so that the child is able to use the oven in a safe way and understands the hazards of improper use.

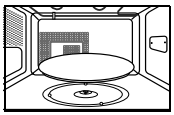
WARNING:
Oven casing and door will get hot during fan oven and combination cooking.

☛ **DO NOT** operate the Smart Oven without the coupler, roller ring and turntable.

Installing Your Smart Oven

This Smart Oven can be placed almost anywhere (kitchen work surface or shelf, movable trolley, table).





1. When you install your oven, make sure there is adequate ventilation for your oven by leaving at least 10 cm (4 inches) of space behind, and on the sides of the oven and 20 cm (8 inches) of space above the oven and 85 cm (33 inches) of the floor.
2. Remove all packing materials inside the oven.
   Install the roller ring and turntable.
   Check that the turntable rotates freely.
3. This Smart Oven has to be positioned so that plug is accessible.

☛ **Never** block the air vents as the oven may overheat and automatically switch itself off. It will remain inoperable until it has cooled sufficiently.

☛ For your personal safety, plug the cable into a 3-pin, 230V, 50Hz, AC earthed socket. If the power cable of this appliance is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.

☛ **Do not** install the Smart Oven in hot or damp surroundings like next to a traditional oven or radiator. The power supply specifications of the oven must be respected and any extension cable used must be of the same standard as the power cable supplied with the oven. Wipe the interior and the door seal with a damp cloth before using your Smart Oven for the first time.

Setting the Time

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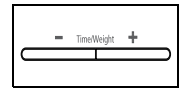
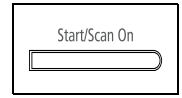
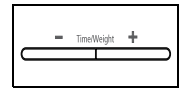
1. Plug your oven into a standard household socket.
   Result: LCD : SET HOUR +/-.



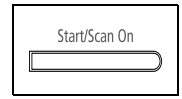
2. Set hour by using (+/-) button.
   Result: LCD : SET HOUR +/-
   / PRESS START



3. Press the **Start/Scan On** button.
   Result: LCD : SET MINUTE +/-
   / PRESS START



4. Set minute by using +/- button.
   Result: LCD : PRESS START



5. Press the **Start/Scan On** button.
   Clock set is finished.

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Selecting the Display Weight

The weight unit of this oven has been set in "Grams"

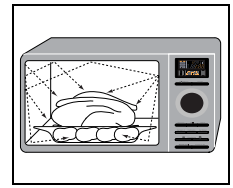
1. If you want to change the weight unit to "LBS", Press the + button hold on 5 seconds.
   Result: LCD : LB SELECTED

2. To set weight unit back to "Grams", Press the + button again hold on 5 seconds.
   Result: LCD : GRAM SELECTED

How a Smart Oven Works

The oven uses fan oven, grill and microwave functionality. These functions can be used independently; while the fan oven and microwave functionality can be combined for combination cooking.

Microwave Cooking Principle



1. The microwaves generated by the magnetron are reflected into the cavity and are distributed uniformly as the food rotates on the turntable. The food is thus cooked evenly.

2. The microwaves are absorbed by the food up to a depth of about 2.5 cm (1 inch). Cooking then continues as the heat is dissipated within the food.

3. Cooking times vary according to the container used and the properties of the food:
   - Quantity and density
   - Water content
   - Initial temperature (refrigerated, frozen or ambient)

☛ As the centre of the food is cooked by heat conduction, cooking continues even when you have taken the food out of the oven. Standing times specified in recipes and in this booklet must therefore be respected to ensure:
- Even cooking of the food right to the centre.
- The same temperature throughout the food.

What to Do if You are in Doubt or You have a Problem

Becoming familiar with a new appliance always takes a little time. If you have any of the problems listed below, try the solutions given. They may save you the time and inconvenience of an unnecessary service call.

- The following are normal occurrences.
  - Condensation inside the oven
  - Air flow around the door and outer casing
  - Light reflection around the door and outer casing
  - Steam escaping from around the door or vents
- The food is not cooked at all
  - Has the timer been set correctly, and the **Start/Scan On** function pressed?
  - Is the door close?
  - The electric circuit may have been overloaded, and may have caused the fuse to have blown.
- The food is either overcooked or undercooked
  - Was the appropriate cooking length set for the type of food?
  - Was an appropriate power level chosen?
- Sparking occurs in the oven
  This is known as arcing and can be caused by
  - A dish with metal trimmings
  - A fork or other metal utensil inside the oven
  - Aluminium foil being too close to the oven walls
    (NB foil can be used to cover food - do not allow to get too close to oven wall)
- The oven causes interference with radios or televisions
  - Slight interference may be observed on televisions or radios when the oven is operating. This is normal.
    * Solution: Install the oven away from televisions, radios and aerials.
  - If interference is detected by the oven's microprocessor, the display may be reset.
    * Solution: Disconnect the power plug and reconnect it. Reset the time.
- "ERROR" message
  - Scan error
    LCD : PLUG OFF AND IN
  - Not complete fast preheart in 30min
    LCD : PREHEATING - Er
    PRESS "CANCEL"
  - Sensor open
    LCD1 : SENSOR OPEN - Er
    LCD2 : PRESS "CANCEL"
  - Sensor short
    LCD1 : SENSOR SHORT - Er
    LCD2 : PRESS "CANCEL"If the above guidelines do not enable you to solve the problem, then contact your local Samsung customer service centre.

Please have the following information ready;

- ***The model and serial numbers, normally printed on the rear of the oven***
- ***Your warranty details***
- ***A clear description of the problem***

Then contact your local dealer or SAMSUNG aftersales service.

Samsung Electronics does not have any responsibility for food items and cooking instructions developed for the Smart Oven.

Malfunction (Fault)	Possible cause	Note/Correction
Scan on function does not work.	The Scan On button has not been pressed before trying to scan.	Press the Scan On button (The Scan On and Start button is the same one.) LCD will display "SCANNING" when button is correctly pressed.
The Smart Code doesn't scan.	Smart Code is not correctly positioned against the scanner.	Position Smart Code at the center of scanner. If possible, in a horizontal position.
	Smart Code is damaged eg torn or creased.	Follow on-pack cook instructions.
	The Smart Code is too far from scanner.	Try to scan Smart Code within 4cm of scanner.
	The Smart Code is swiped across the scanner.	Hold Smart Code still for a few seconds.
	A normal barcode is positioned against the scanner.	Locate the Smart Code on the pack and position against the scanner. The Smart Oven icon on the pack indicates whether the food can be cooked in the Smart Oven.
	Normal barcode	Smart Code

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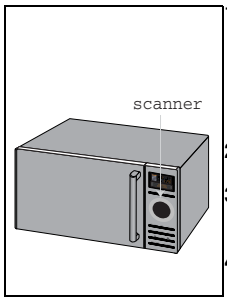
How to Scan

☛ Remove sleeve from the meal. (if applicable)

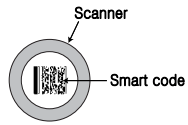
☛ Find the SmardCode on the ready meal packaging.



1. Press the **Start/Scan On** button.
   Result:
   LCD : SCANNING
   ■■■ (The indicator in LCD will scroll for 20 seconds)
2. Place Smart Code against the scanner.
3. After 2~3 seconds, oven will beep to confirm Smart Code has been read.
4. Follow instructions on LCD display.

☛ Positioning the Smart Code

Place the Smart Code horizontally or vertically against the scanner.



☛ Fail to Scan

- Keep the scanner window clean.
  (Remove dust particles and check scratches)
- If the scan is unsuccessful, try holding the Smart Code 20mm away from scanner.
- Call Samsung aftersales serviceman if it continuously fails to scan 5 times as the above.

.Care when handling

- Dust particles on the scanner window may cause a scanner to malfunction.
- Scratches on the scanner window may cause a scanner to malfunction so attention is required.
- If Scan On button is not pressed, Smart Oven will not work.
- Use clean hands.
- If Smart Code is damaged, scanning may be delayed or it may not scan at all.
- When scanning, hold Smart Code steady for 1~2 seconds.

How to Get Best Cooking Result

For best cooking results:

1. When shopping, select food and packaging that is in good condition (not disturbed in transit).
2. Store food in fridge or freezer as quickly as possible after purchase.
3. Keep food in fridge or freezer until ready to cook.
4. Keep fridge temperature at 3-4°C and freezer temperature at -18°C.
5. Allow oven to cool before cooking.

The food companies have tested each ready meal recipe to ensure best cooking results for the Smart Oven. However cook results can be affected by variations in food weight, ingredients and storage conditions.

Cooking by Smart Code

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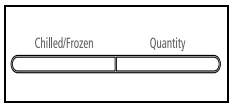
Chilled Food (chilled only)

☛ For quick and easy to follow cook instructions, simply scan the Smart Code on food package.

☛ To set stand by active function, press the Start/Scan On button



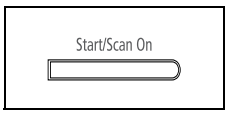
1. Press the **Start/Scan On** button.
Result:
LCD : SCANNING
■■■ (The indicator in LCD will scroll for 20 seconds)

2. Place Smart Code against the scanner.

3. After 2 ~ 3 seconds, oven will beep to confirm Smart Code has been read.
LCD : FOOD COMPANY
After 2 seconds.
LCD : COOK FROM
CHILLED ONLY

4. After 3 seconds, follow preparation guide in LCD.

5. Close door.
LCD : PRESS START



6. Press the **Start/Scan On** Button.
LCD : COOKING
■■■ (The indicator in LCD will be reduced as cook time is counted down.)

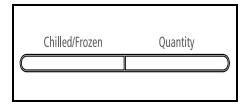
Result: The oven light comes on and the turntable starts rotating. Cooking starts.
- ◆ When cooking has finished: The oven will beep and flash " :0" four times. (If Clock set, current time is displayed.) The oven will then beep once per minute until door is opened.

✉ If you want to adjust the cooking time, use the ＋(more)/－(less) buttons. See page12 for the more/less function.

Chilled Food (Home freezing)

☛ For quick and easy to follow cook instructions, simply scan the Smart Code on food package.

☛ To set stand by active function, press the Start/Scan On button



1. Press the **Start/Scan On** button.
Result:
LCD : SCANNING
■■■ (The indicator in LCD will scroll for 20 seconds)

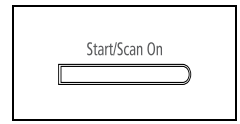
2. Place Smart Code against the scanner.

3. After 2 ~ 3 seconds, oven will beep to confirm Smart Code has been read.
LCD : FOOD COMPANY
If chilled food that can be cooked from chilled or frozen:

After 2 seconds.
LCD : COOK FROM
CHILLED/FROZEN

4. Select status with **Chilled/frozen** Button.
LCD : FROZEN or CHILLED
After 3 seconds, follow preparation guide in LCD.

5. Close door.
LCD : PRESS START



6. Press the **Start/Scan On** Button.
LCD : COOKING
■■■ (The indicator in LCD will be reduced as cook time is counted down.)

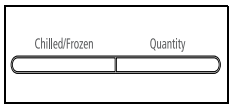
Result: The oven light comes on and the turntable starts rotating. Cooking starts.
- ◆ When cooking has finished: The oven will beep and flash " :0" four times. (If Clock set, current time is displayed.) The oven will then beep once per minute until door is opened.

✉ If you want to adjust the cooking time, use the ＋(more)/－(less) buttons. See page12 for the more/less function.

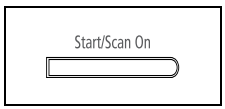
Smart Code Scan Cooking (continued)

Frozen Food (1 serving)

☛ For quick and easy to follow cook instructions, simply scan the Smart Code on food package.



1. Press the **Start/Scan On** button.
   Result:
   LCD : SCANNING
   ■■■ (The indicator in LCD will scroll for 20 seconds)
2. Place Smart Code against the scanner.
3. After 2 ~ 3 seconds, oven will beep to confirm Smart Code has been read.
   LCD : FOOD COMPANY
4. After 2 seconds, follow preparation guide in LCD.
5. Close door
   LCD : PRESS START



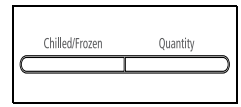
6. Press the **Start/Scan On** Button.
   LCD : COOKING
   ■■■ (The indicator in LCD will be reduced as cook time is counted down.)

   Result: The oven light comes on and the turntable starts rotating. Cooking starts.
   - ◆ When cooking has finished: The oven will beep and flash " :0" four times. (If Clock set, current time is displayed.) The oven will then beep once per minute until door is opened.

✉ If you want to adjust the cooking time, use the ＋(more)/－(less) buttons. See page12 for the more/less function.

Frozen Food (More than 2 serving)

☛ For quick and easy to follow cook instructions, simply scan the Smart Code on food package.

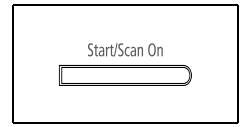


1. Press the **Start/Scan On** button.
   Result:
   LCD : SCANNING
   ■■■ (The indicator in LCD will scroll for 20 seconds)
2. Place Smart Code against the scanner.
3. After 2 ~ 3 seconds, oven will beep to confirm Smart Code has been read.
   LCD : FOOD COMPANY
   If Pre-Frozen item with portion options:

   After 2 seconds.
   LCD : SELECT QUANTITY
4. Press the Quantity button to scroll through portion options. LCD will display number of items selected.

   Eg. LCD : 4 ITEMS

   After 3 seconds, follow preparation guide in LCD.
5. Close door
   LCD : PRESS START



6. Press the **Start/Scan On** Button.
   LCD : COOKING
   ■■■ (The indicator in LCD will be reduced as cook time is counted down.)

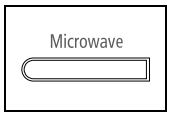
   Result: The oven light comes on and the turntable starts rotating. Cooking starts.
   - ◆ When cooking has finished: The oven will beep and flash " :0" four times. (If Clock set, current time is displayed.) The oven will then beep once per minute until door is opened.

✉ If you want to adjust the cooking time, use the ＋(more)/－(less) buttons. See page12 for the more/less function.

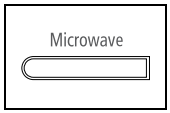
Cooking/Reheating

The following procedure explains how to cook or reheat food using the microwave mode.

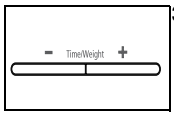
Open the door. Place the food in the centre of the turntable. Close the door. Never switch the Smart Oven on when it is empty.



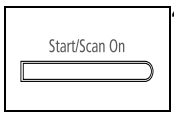
1. Press the **Microwave** button.
Result: LCD : SELECT POWER



2. Press the **Microwave** button one or more times to set the power level.
Result: LCD : SELECT POWER/
SET TIME +/-
Default: power level - 900W
cooking time - 3:00



3. Press the +/- button to the cooking time. (Max.99min.50sec.)
Result: LCD: PRESS START



4. Press the **Start/Scan On** Button.
Result: LCD : COOKING
■■■ (The indicator in LCD will be reduced as cook time is counted down.)
◆ When cooking has finished, the oven will beep and flash " : 0" four times
LCD : READY
STAND FOR 1 MIN
(If Clock set, current time is displayed)
The oven will then beep once per minute.

Power Levels and Time Variations

The power level function enables you to adapt the amount of energy dissipated and thus the time required to cook or reheat your food, according to its type and quantity. You can choose between seven power levels.

Power Level	Percentage	Output
HIGH	100 %	900 W
MEDIUM HIGH	83 %	750 W
MEDIUM MEDIUM	67 %	600 W
MEDIUM	50 %	450 W
MEDIUM LOW	33 %	300 W
DEFROST	20 %	180 W
LOW	11 %	100 W

The cooking times given in recipes and in this booklet correspond to the specific power level indicated.

If you select a...	Then the cooking time must be...
Higher power level	Decreased
Lower power level	Increased

Stopping the Cooking

You can stop cooking at any time so that you can

- ***Check the food***
- ***Turn the food over or stir it***
- ***Leave it to stand***
- ***Any other needs***

To stop the cooking...	Then...
Temporarily	Open the door. Result: Cooking stops. To resume cooking, close the door again and press the **Start/Scan On** button.
Completely	Press the **Pause/cancel** button. Result: Cooking stops. If you wish to cancel the cooking settings, press the **Pause/cancel** button again.

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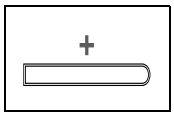
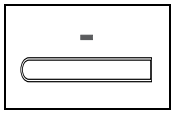
Using the More/less function

The More/Less function allows you to adjust pre-set cooking time to suit your own taste.

This function only works in SCANNING mode within 30 seconds of pressing the Start button.



1. To add more time to an automatic cooking procedure, press the + (more) button.
(Press twice to increase further the cooking time.)

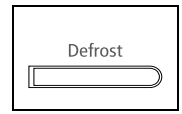


2. To reduce the time of an automatic cooking procedure, press the − (less) button.
(Press twice to reduce further the cooking time.)

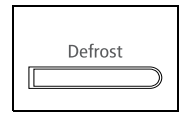
Using the Defrost Feature

The Defrost( ) feature enables you to defrost meat, poultry, fish, bread. The defrost time and power level are set automatically. You simply select the programme and the weight.

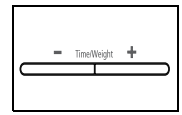
Open the door. Place the frozen food on a microwave proof dish in the centre of the turntable. Close the door.



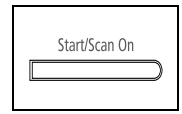
1. Press the **Defrost** button.
Result: LCD : SELECT
DEFROST ITEM



2. Press the **Defrost** button to select Defrost Item.
Result: LCD : MEAT
SELECT WEIGHT
If you press the **Defrost** button repeatedly, item will be selected as below.
MEAT → POULTRY → FISH → BREAD



3. Press the +/− button for set weight.
Result: LCD : PRESS START



4. Press the **Start/Scan On** button.
Result: LCD: DEFROSTING
■■■ (The indicator in LCD will be reduced as cook time is counted down.)
- Defrosting begins.
- The oven beeps through defrosting to remind you to turn the food over.
- When cooking has finished, the oven will beep and flash " : 0" four times

LCD : READY
STAND FOR 1 MIN
(If Clock set, current time is displayed)
The oven will then beep once per minute.

☛ You can also defrost food manually. To do so, select the microwave function with a power level of 180 W. Refer to the section entitled "Defrosting" on page 22 for further details.

✉ When defrosting a number of items, space evenly apart on plate. Try to avoid the need to defrost a large mass of food. Cover food with a microwave-proof lid when defrosting. Allow at least 10 minutes standing time after defrosting. Ensure food is thoroughly defrosted before cooking. Keep food cool after defrosting until ready to cook. When defrosting chicken or turkey, be sure to clean all surfaces thoroughly afterwards.

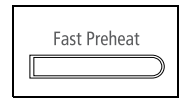
Using the Defrost Feature (continued)

The following table presents the various Defrost programmes, quantities, standing times and appropriate recommendations. Remove all kind of package material before defrosting. Place meat, poultry and fish on a microwave proof plate.

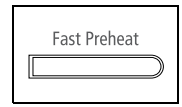
Code	Food	Serving Size	Standing Time	Recommendations
1.	**Meat**	200-1500g	20-90 min.	Shield the edges with aluminium foil. Turn the meat over, when the oven beeps. This programme is suitable for beef, lamb, pork, steaks, chops and minced meat.
2.	**Poultry**	200-1500g	20-90 min.	Shield the leg and wing tips with aluminium foil. Turn the poultry over, when the oven beeps. This programme is suitable for whole chicken as well as for chicken pieces.
3.	**Fish**	200-1500g	20-60 min.	Shield the tail of a whole fish with aluminium foil. Turn the fish over, when the oven beeps. This programme is suitable for whole fishes as well as for fish fillets.
4.	**Bread**	100-1000g	10-60 min.	Put bread or cake on a piece of kitchen paper and turn over, as soon as the oven beeps (oven keeps operating and is stopped, when you open the door). This programme is suitable for all kinds of bread, sliced or whole, as well as for bread rolls and baguettes. Arrange bread rolls in a circle.

Fast Preheating the Oven

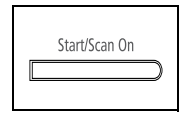
For fan oven cooking, it is recommended that you fast preheat the oven to the appropriate temperature before placing the food in the oven. When the oven reaches the requested temperature, it is maintained for approximately 10 minutes; it is then switched off automatically. Check that the heating element is in the correct position for the type of cooking that you require.



1. Press the **Fast Preheat** button.
Result: LCD : SELECT TEMP

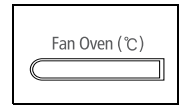


2. Press the **Fast Preheat** button one or more times to set the temperature.
Result: LCD : PRESS START

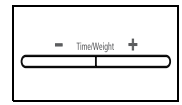


3. Press the **Start/Scan On** button.
Result: LCD : PREHEATING
■ ■ ■ The LCD will display the oven temperature as it increases to reach the preset temperature.
◆ When the preset temperature has been reached, the oven beeps 4 times and the temperature maintained for 10 minutes
Result: LCD: PREHEAT DONE
PUT FOOD IN OVEN

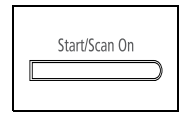
4. Door open and put food in oven and close the door.
Result: LCD: SELECT TEMP/
SET TIME +/−
Default: cooking time - 20:00



5. Press the **Fan Oven(°C)** button once or more times to set the temperature.



6. Press the +/− button to set cooking time.
Result: LCD : PRESS START



7. Press the **Start/Scan On** button.
Result: LCD : COOKING
■ ■ ■ (The indicator in LCD will be reduced as cook time is counted down.)
◆ When cooking has finished, the oven will beep and flash " : 0" four times
LCD : TAKE OUT
USE OVEN GLOVES
(If Clock set, current time is displayed)
The oven will then beep once per minute.

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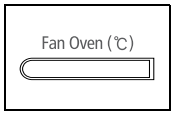
Cooking by Fan Oven

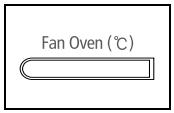
The Fan Oven mode enables you to cook food in the same way as in a traditional oven. The microwave mode is not used. You can set the temperature, as required, in a range varying from 100°C to 250°C in eight preset levels. The maximum cooking time is 60 minutes.

- ***Always use oven gloves when touching cookware in the oven, as it will be very hot.***
- ***Ideally use the low rack that gives better cooking result .***

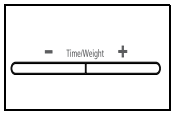
Check that the heating element is in the horizontal position and that the turntable is in position. Open the door and place the cookware on the low rack and set on turntable.



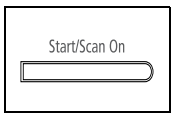
1. Press the **Fan Oven(°C)** button.
Result: LCD : SELECT TEMP



2. Press the **Fan Oven(°C)** button once or more times to set the temperature.
Result: LCD : SELECT TEMP/
SET TIME +/−
Default: temperature - 250 °C
cooking time - 20:00



3. Press the +/− button to set cooking time.
(Max. 60min)
Result: LCD : PRESS START



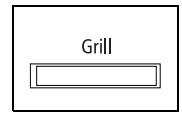
4. Press the **Start/Scan On** button.
Result: LCD : COOKING
■■■ (The indicator in LCD will be reduced as cook time is counted down.)
◆ When cooking has finished, the oven will beep and flash " : 0" four times
LCD : TAKE OUT
USE OVEN GLOVES
(If Clock set, current time is displayed)
The oven will then beep once per minute.

Grilling

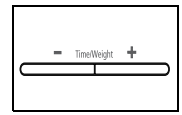
The grill enables you to heat and brown food quickly, without using microwaves.

- ***Always use oven gloves when touching cookware in the oven, as they will be very hot.***
- ***You can get better browning and grilling results, if you use the high rack.***

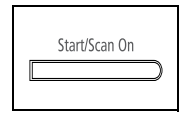
Check that the heating element is in the horizontal position, and that the appropriate rack is in position.



1. Press the **Grill** button.
Result: LCD : SET TIME +/−
Default: cooking time - 5:00



2. Press the −/+ button to set cooking time.
(Max. 60min)
Result: LCD : PRESS START



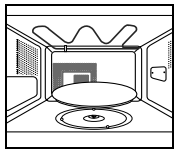
3. Press the **Start/Scan On** button.
Result: LCD : COOKING
■■■ (The indicator in LCD will be reduced as cook time is counted down.)
◆ When cooking has finished, the oven will beep and flash " : 0" four times
LCD : TAKE OUT
USE OVEN GLOVES
(If Clock set, current time is displayed)
The oven will then beep once per minute.

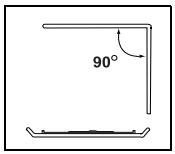
Choosing the Heating Element Position

The heating element is used when cooking food by fan oven, grilling .

- ***Horizontal position for cooking and grilling***

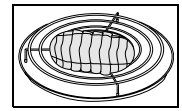
☛ Only change the position of the heating element when it is cold and do not apply excessive force when placing it in the vertical position.





To set the heating element to the...	Then...
Horizontal position (Fan Oven cooking and grilling)	◆ Pull the heating element towards you ◆ Push it upwards until it is parallel with the roof (top) of the oven

Choosing the Accessories



Traditional fan oven cooking does require cookware. You should, however, use only cookware that you would use in your normal oven.

Microwave-safe containers are not usually suitable for fan oven cooking; don't use plastic containers, dishes, paper cups, towels, etc.

☛ For further details on suitable cookware and utensils, refer to the Cookware Guide on page 18 .

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Combining Microwaves and Fan Oven

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Combination cooking uses both microwave energy and fan oven heating. No preheating is required as the microwave energy is immediately available.

Many foods can be cooked in combination mode, particularly:

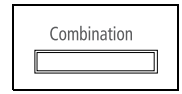
- ***Roast meats and poultry***
- ***Pies and cakes***
- ***Egg and cheese dishes***

☛ ALWAYS use microwave-safe and oven-proof cookware. Oven-proof glass or ceramic dishes are ideal as they allow the microwaves to penetrate the food evenly..

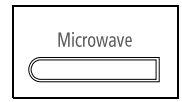
ALWAYS use oven gloves when touching the oven rack and turntable in the oven, as they will be very hot.

You can get better cooking and browning, if you use the low rack.

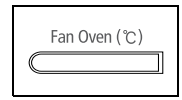
Open the door . Place the food on the turntable or on the low rack which should then be placed on the turntable. Close the door. The heating element must be in the horizontal position.



1. Press the **Combination** button.
Result: LCD : SELECT POWER/
SELECT TEMP

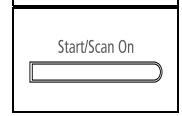


2. Press the **Microwave** button once or more times to set the power level. (600 → 450 → 300 → 180 → 100)
Result: LCD : SELECT POWER/
SELECT TEMP
Default: power level - 600W
temperature - 250 °C
cooking time - 10:00



3. Press the **Fan Oven(°C)** button once or more times to set the temperature.
(250 → 220 → 200 → 180 → 160 → 140 → 120 → 100)
Result: LCD : SELECT TEMP/
SET TIME +/-

4. Press the +/- button to set cooking time.
(Max. 60min)
Result: LCD : PRESS START



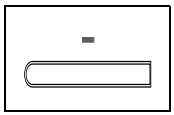
5. Press the **Start/Scan On** button.
Result: LCD : COOKING
■■■ (The indicator in control panel will be reduced as cook time is counted down.)

- ◆ Combination cooking starts.
- ◆ The oven is heated to the required temperature and then microwave cooking continues until the cooking time is over.
- ◆ When cooking has finished, the oven will beep and flash " : 0" four times

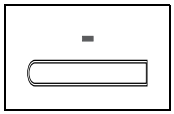
LCD : TAKE OUT
USE OVEN GLOVES
(If Clock set, current time is displayed)
The oven will then beep once per minute.

Safety-locking Your Smart Oven

Your Smart Oven is fitted with a special Child Safety programme, which enables the oven to be "locked" so that children or anyone unfamiliar with it cannot operate it accidentally.
The oven can be locked at any time.



1. Press the "−" button hold on 5 seconds.
Result: LCD : CHILD LOCK ON

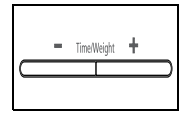


2. To unlock the oven, press the "−" button again hold on 5 seconds.
Result: LCD : CHILD LOCK OFF
The oven can be used normally.

Switching the Beeper On / Off

You can switch the beeper off whenever you want.

1. Press the + and − button at the same time.
Result: LCD : SOUND ON



2. To switch the beeper back on, press the + and − buttons again at the same time.
Result: LCD : SOUND OFF.

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Cookware Guide

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To cook food in the Smart Oven, the microwaves must be able to penetrate the food, without being reflected or absorbed by the dish used.
Care must therefore be taken when choosing the cookware. If the cookware is marked microwave-safe, you do not need to worry.
The following table lists various types of cookware and indicates whether and how they should be used in a Smart Oven.

Cookware	Microwave-Safe	Comments
Aluminium foil	✓✗	Can be used in small quantities to protect areas against overcooking. Arcing can occur if the foil is too close to the oven wall or if too much foil is used.
China and earthenware	✓	Porcelain, pottery, glazed earthenware and bone china are usually suitable, unless deco-rated with a metal trim.
Disposable polyester cardboard dishes	✓	Some frozen foods are packaged in these dishes.
Fast-food packaging		
• Polystyrene cups containers	✓	Can be used to warm food. Overheating may cause the polystyrene to melt.
• Paper bags or newspaper	✗	May catch fire.
• Recycled paper or metal trims	✗	May cause arcing.
Glassware		
• Oven-to-table ware	✓	Can be used, unless decorated with a metal trim.
• Fine glassware	✓	Can be used to warm foods or liquids. Delicate glass may break or crack if heated suddenly.
• Glass jars	✓	Must remove the lid. Suitable for warming only.
Metal		
• Dishes	✗	May cause arcing or fire.
• Freezer bag twist ties	✗	
Paper		
• Plates, cups, napkins and Kitchen paper	✓	For short cooking times and warming. Also to absorb excess moisture.
• Recycled paper	✗	May cause arcing.
Plastic		
• Containers	✓	Particularly if heat-resistant thermoplastic. Some other plastics may warp or discolour at high temperatures. Do not use Melamine plastic.
• Cling film	✓	Can be used to retain moisture. Should not touch the food. Take care when removing the film as hot steam will escape. Pierce before cooking.
• Freezer bags	✓✗	Only if boilable or oven-proof. Should not be airtight. Prick with a fork, if necessary.
Wax or grease-proof paper Parchment paper	✓	Can be used to retain moisture and prevent spattering.

✓ :Recommended
✓✗:Use Caution
✗ :Unsafe

Cooking Guide

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MICROWAVES

Microwave energy actually penetrates food, attracted and absorbed by its water, fat and sugar content.
The microwaves cause the molecules in the food to move rapidly. The rapid movement of these molecules creates friction and the resulting heat cooks the food.

COOKING

Cookware for microwave cooking:
Cookware must allow microwave energy to pass through it for maximum efficiency. Microwaves are reflected by metal, such as stainless steel, aluminium and copper, but they can penetrate through ceramic, glass, porcelain and plastic as well as paper and wood. So food must never be cooked in metal containers.

Food suitable for microwave cooking:
Many kinds of food are suitable for microwave cooking, including fresh or frozen vegetables, fruit, pasta, rice, grains, beans, fish, and meat. Sauces, custard, soups, steamed puddings, preserves, and chutneys can also be cooked in a Smart Oven. Generally speaking, microwave cooking is ideal for any food that would normally be prepared on a hob. Melting butter or chocolate, for example (see the chapter with tips, techniques and hints).

Covering during cooking
To cover the food during cooking is very important, as the evaporated water rises as steam and contributes to cooking process. Food can be covered in different ways: e.g. with a ceramic plate, plastic cover or microwave suitable cling film.

Standing times
After cooking is the food, standing time is important to allow the temperature to even out within the food.

✉ All cooking times are guidelines only.

☛ Ensure food is thoroughly cooked and heated before eating.

Cooking Guide for frozen vegetables
Use a suitable glass Pyrex bowl with lid. Cook covered for the minimum time - see table. Continue cooking to get the result you prefer.
Stir twice during cooking and once after cooking. Add salt, herbs or butter after cooking. Cover during standing time.

Food	Portion	Power	Time (min.)	Standing Time(min.)	Instructions
Spinach	150g	600W	5-6	2-3	Add 15 ml (1 tablespoon) cold water.
Broccoli	300g	600W	8-9	2-3	Add 30 ml (2 tbsp.) cold water.
Peas	300g	600W	7-8	2-3	Add 15 ml (1 tbsp.) cold water.
Green Beans	300g	600W	7½-8½	2-3	Add 30 ml (2 tbsp.) cold water.
Mixed Vegetables (carrots/peas/ corn)	300g	600W	7-8	2-3	Add 15 ml (1 tbsp.) cold water.
Mixed Vegetables (Chinese style)	300g	600W	7½-8½	2-3	Add 15 ml (1 tbsp.) cold water.

Cooking Guide for rice and pasta

Rice: Use a large glass Pyrex bowl with lid – rice doubles in volume during cooking. Cook covered.
After the cooking time is over, stir before standing time and salt or add herbs and butter.
Remark: The rice may not have absorbed all water after the cooking time is finished.

Pasta: Use a large glass Pyrex bowl. Add boiling water, a pinch of salt and stir well. Cook uncovered.
Stir occasionally during and after cooking. Cover during standing time and drain thoroughly afterwards.

Food	Portion	Power	Time (min.)	Standing Time(min.)	Instructions
White Rice (parboiled)	250g 375g	900W	15-16 17½-18½	5	Add 500 ml cold water. Add 750 ml cold water.
Brown Rice (parboiled)	250g 375g	900W	20-21 22-23	5	Add 500 ml cold water. Add 750 ml cold water.
Mixed Rice (rice + wild rice)	250g	900W	16-17	5	Add 500 ml cold water.
Mixed Corn (rice + grain)	250g	900W	17-18	5	Add 400 ml cold water.
Pasta (dried)	250g	900W	10-11	5	Add 1000 ml hot water.

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Cooking Guide for fresh vegetables

Use a suitable glass Pyrex bowl with lid. Add 30-45 ml cold water (2-3 tbsp.) for every 250 g unless another water quantity is recommended – see table. Cook covered for the minimum time – see table. Continue cooking to get the result you prefer. Stir once during and once after cooking. Add salt, herbs or butter after cooking. Cover during a standing time of 3 minutes.

Hint: Cut the fresh vegetables into even sized pieces. The smaller they are cut, the quicker they will cook.

All fresh vegetables should be cooked using full microwave power (900W).

Food	Portion	Time (min.)	Standing Time (min.)	Instructions
Broccoli	250g 500g	4½-5 7-8	3	Prepare even sized florets. Arrange the stems to the centre.
Brussels Sprouts	250g	6-6½	3	Add 60-75 ml (5-6 tbsp.) water.
Carrots	250g	4½-5	3	Cut carrots into even sized slices.
Cauliflower	250g 500g	5-5½ 7½-8½	3	Prepare even sized florets. Cut big florets into halves. Arrange stems to the centre.
Courgettes	250g	4-4½	3	Cut courgettes into slices. Add 30 ml (2 tbsp.) water or a knob of butter. Cook until just tender.
Aubergine	250g	3½-4	3	Cut egg plants into small slices and sprinkle with 1 tablespoon lemon juice.
Leeks	250g	4-4½	3	Cut leeks into thick slices.
Mushrooms	125g 250g	1½-2 2½-3	3	Prepare small whole or sliced mushrooms. Do not add any water. Sprinkle with lemon juice. Spice with salt and pepper. Drain before serving.
Onions	250g	5-5½	3	Cut onions into slices or halves. Add only 15 ml (1 tbsp.) water.
Pepper	250g	4½-5	3	Cut pepper into small slices.
Potatoes	250g 500g	4-5 7-8	3	Weigh the peeled potatoes and cut them into similar sized halves or quarters.
Swede, turnips	250g	5½-6	3	Cut turnip cabbage into small cubes.

REHEATING

Your Smart Oven will reheat food in a fraction of the time that conventional ovens and hobs normally take.

Use the power levels and reheating times in the following chart as a guide. The times in the chart consider liquids with a room temperature of about +18 to +20°C or a chilled food with a temperature of about +0 to +5°C.

Arranging and covering

Avoid reheating large items such as joint of meat - they tend to overcook and dry out before the centre is piping hot. Reheating small pieces will be more successful.

Power levels and stirring

- Some foods can be reheated using 900 W power while others should be reheated using 600 W, 450 W or even 300 W.
  Check the tables for guidance.
  In general, it is better to reheat food using a lower power level, if the food is delicate, in large quantities, or if it is likely to heat up very quickly (mince pies, for example).
  Stir well or turn food over during reheating for best results. When possible, stir again before serving.
  Take particular care when heating liquids and baby foods. To prevent eruptive boiling of liquids and possible scalding, stir before, during and after heating. Keep them in the Smart Oven during standing time. We recommend putting a plastic spoon or glass stick into the liquids. Avoid overheating (and therefore spoiling) the food. It is preferable to underestimate cooking time and add extra heating time, if necessary.

Heating and standing times

- When reheating food for the first time, it is helpful to make a note of the time taken - for future reference.
  Always make sure that the reheated food is piping hot throughout.
  Allow food to stand for a short time after reheating - to let the temperature even out. The recommended standing time after reheating is 2-4 minutes, unless another time is recommended in the chart.
  Take particular care when heating liquids and baby food. See also the chapter with the safety precautions.

REHEATING LIQUIDS

- Always allow a standing time of at least 20 seconds after the oven has been switched off to allow the temperature to even out. Stir during heating, if necessary, and ALWAYS stir after heating. To prevent eruptive boiling and possible scalding, you should put a spoon or glass stick into the beverages and stir before, during and after heating.

REHEATING BABY FOOD

BABY FOOD:
Empty into a deep ceramic plate. Cover with plastic lid. Stir well after reheating. Let stand for 2-3 minutes before serving. Stir again and check the temperature. Recommended serving temperature: between 30-40°C.

BABY MILK:
Pour milk into a sterilised glass bottle. Reheat uncovered. Never heat a baby's bottle with teat on, as the bottle may explode if overheated. Shake well before standing time and again before serving. Always carefully check the temperature of baby milk or food before giving it to the baby. Recommended serving temperature: 37°C.

REMARK:
Baby food particularly needs to be checked carefully before serving to prevent burns. Use the power levels and times in the next table as a guide lines for reheating.

Reheating Baby Food and Milk
Use the power levels and times in this table as guide lines for reheating.

Food	Portion	Power	Time	Standing Time(min.)	Instructions
Baby food (vegetables + meat)	190g	600W	30sec.	2-3	Empty into ceramic deep plate. Cook covered. Stir after cooking time. Stand for 2-3 minutes. Before serving, stir well and check the temperature carefully.
Baby porridge (grain + milk + fruit)	190g	600W	20sec.	2-3	Empty into ceramic deep plate. Cook covered. Stir after cooking time. Stand for 2-3 minutes. Before serving, stir well and check the temperature carefully.
Baby milk	100ml 200ml	300W	30-40sec. 1min. to 1min. 10sec.	2-3	Stir or shake well and pour into a sterilised glass bottle. Place into the centre of turntable. Cook uncovered. Shake well and stand for at least 3 minutes. Before serving, shake well and check the temperature carefully.

Reheating Liquids and Food
Use the power levels and times in this table as a guide lines for reheating.

Food	Portion	Power	Time (min.)	Standing Time (min.)	Instructions
Drinks (coffee, tea and water)	150ml (1 cup) 300ml (2 cups) 450ml (3 cups) 600ml (4 cups)	900W	1-1½ 2-2½ 3-3½ 3½-4	1-2	Pour into cups and reheat uncovered: 1 cup in the centre, 2 cups opposite of each other, 3 cups in a circle. Keep in Smart Oven during standing time and stir well.
Soup (chilled)	250 g 350 g 450 g 550 g	900W	2½-3 3-3½ 3½-4 4½-5	2-3	Pour into a deep ceramic plate or deep ceramic bowl. Cover with plastic lid. Stir well after reheating. Stir again before serving.
Stew (chilled)	350g	600W	4½-5½	2-3	Put stew in a deep ceramic plate. Cover with plastic lid. Stir occasionally during reheating and again before standing and serving.
Pasta with sauce (chilled)	350g	600W	3½-4½	3	Put pasta (e.g. spaghetti or egg noodles) on a flat ceramic plate. Cover with microwave cling film. Stir before serving.
Filled pasta with sauce (chilled)	350g	600W	4-5	3	Put filled pasta (e.g. ravioli, tortellini) in a deep ceramic plate. Cover with plastic lid. Stir occasionally during reheating and again before standing and serving.
Plated Meal (chilled)	350g 450g 550g	600W	4½-5½ 5½-6½ 6½-7½	3	Plate a meal of 2-3 chilled components on a ceramic dish. Cover with microwave cling-film.
Cheese Fondue ready-to-serve (chilled)	400g	600W	6-7	1-2	Put the ready-to-serve cheese fondue in a suitable sized glass Pyrex bowl with lid. Stir occasionally during and after reheating. Stir well before serving.

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DEFROSTING

Microwaves are an excellent way of defrosting frozen food. Microwaves gently defrost frozen food in a short period of time. This can be of great advantage, if unexpected guests suddenly show up.

Frozen poultry must be thoroughly thawed before cooking. Remove any metal ties and take it out of any wrapping to allow thawed liquid to drain away.

Put the frozen food on a dish without cover. Turn over half way, drain off any liquid and remove any giblets as soon as possible. Check the food occasionally to make sure that it does not feel warm.
If smaller and thinner parts of the frozen food start to warm up, they can be shield by wrapping very small strips of aluminium foil around them during defrosting.

Should poultry start to warm up on the outer surface, stop thawing and allow it to stand for 20 minutes before continuing.
Leave the fish, meat and poultry to stand in order to complete defrosting. The standing time for complete defrosting will vary depending on the quantity defrosted. Please refer to the table below.

Hint: Thin food defrosts better than thick and smaller quantities need less time than bigger ones. Remember this hint while freezing and defrosting food.

For defrosting of frozen food with a temperature of about -18 °C or below, use the following table as a guide.

All frozen food should be defrosted using defrosting power level (180 W).

Food	Portion	Time (min.)	Standing Time (min.)	Instructions
Meat				
Minced beef	250g 500g	6-7 10-12	15-30	Place the meat on a flat ceramic plate. Shield thinner edges with aluminium foil. Turn over after half of defrosting time.
Pork steaks	250g	7-8		
Poultry				
Chicken pieces	500g (2pcs)	12-14	15-60	First, put chicken pieces first skin-side down, whole chicken first breast-side-down on a flat ceramic plate. Shield the thinner parts like wings and ends with aluminium foil. Turn over after half of defrosting time.
Whole chicken	1200g	28-32		
Fish				
Fish fillets/	200g	6-7	10-25	Put frozen fish in the middle of a flat ceramic plate. Arrange the thinner parts under the thicker parts. Shield narrow ends with aluminium foil. Turn over after half of defrosting time.
Whole fish	400g	11-13		
Fruits				
Berries	300g	6-7	5-10	Spread fruit on a flat, round glass dish (with a large diameter).
Bread				
Bread rolls (each ca. 50 g) Toast/ Sandwich	2pcs 4pcs 250g	1-1½ 2½-3 4-4½	5-20	Arrange rolls in a circle or bread vertically(like a tower) on kitchen paper in the middle of turntable. Turn over after half of defrosting time.
German bread (wheat + rye flour)	500g	7-9		

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GRILL

The grill-heating element is located underneath the roof of the cavity. It operates while the door is closed and the turntable is rotating. The turntable's rotation makes the food brown more evenly. Preheating the grill for 4 minutes will make the food brown more quickly.

Cookware for grilling:
Should be flameproof and may include metal. Do not use any type of plastic cookware, as it can melt.

Food suitable for grilling:
Chops, sausages, steaks, hamburgers, bacon and gammon steake, thin fish portions, sandwiches and all kinds of toast with toppings.

IMPORTANT POINT:
Whenever the grill only mode is used, make sure that the grill-heating element is under the roof in the horizontal position and not on the back-wall in the vertical position. Please remember that food must be placed on the high rack, unless otherwise stated.

Grill Guide for fresh food

Preheat the grill with the grill-function for 3-4 minutes.
Use the power levels and times in this table as guide lines for grilling.

Fresh Food	Portion	Power	1. Side Time (min.)	2. Side Time (min.)	Instructions
Toast Slices	4 pcs (each 25g)	Grill only	3½-4½	3-4	Put toast slices side by side on the rack.
Lamb Chops (medium)	400 g (4pcs)	Grill only	10-12	8-9	Brush the lamb chops with a very little oil and spices. Place in a circle on the high rack. After grilling stand for 2-3 minutes.

FAN OVEN (CONVECTION)

Cooking with fan oven is the traditional and well known method of cooking food in a traditional oven with hot air.
The heating element and the fan are situated on the back-wall, so that the hot air is circulating.

Cookware for fan oven cooking:
All conventional ovenproof cookware, baking tins and sheets – anything you would normally use in a traditional fan oven oven – can be used.

Food suitable for fan oven cooking:
All biscuits, pastries scones, rolls and cakes should be made by this mode as well as rich fruit cakes, choux pastry and soufflés.

MICROWAVES + FAN OVEN

This mode combines the microwave energy with the hot air and is therefore reducing the cooking time while giving the food a brown and crispy surface.
Cooking with fan oven is the traditional and well known method of cooking food in an oven with hot air circulated by a fan on the back-wall.

Cookware for cooking with microwaves + fan oven:
Should be able to let the microwaves pass through. Should be ovenproof (like glass, pottery or china without metal trims).

Food suitable for microwave + fan oven cooking:
All kinds of meats and poultry as well as casseroles and gratin dishes, sponge cakes and light fruit cakes, pies and crumbles, roast vegetables, scones and breads.

Fan oven Guide for fresh food like Pie/Quiche, Pizza and Meat

Preheat the fan oven with the preheating function to the desired temperature.
Use the power levels and times in this table as guide lines for fan oven cooking

Fresh Food	Portion	Power	1. Side Time (min.)	2. Side Time (min.)	Instructions
PIE/QUICHE Pie/Quiche (ready baked and chilled)	300g	300W + 180°C	7-8	-	Put the chilled pie/quiche on baking paper on the high rack. Stand 2-3 minutes.
PIZZA Chilled Pizza (ready baked)	300-400g	600W + 220°C	6-7	-	Place the pizza on the high rack. After baking stand for 2-3 minutes
MEAT Roast Beef/ Roast Lamb (medium)	1200-1300g	600W + 160°C	19-21	10-12	Brush beef/ lamb with oil and spices. Put it on the low rack, first with the fat side down. After cooking wrap in aluminium foil and stand for 10-15 minutes.
Roast Chicken	900g	450W + 220°C	13-15	9-10	Brush chicken with oil and spices. Put chicken first breast side down, second side breast side up on the low rack. Stand for 5 minutes.

Cooking Guide (continued)

Fan oven Guide for fresh food like Bread Rolls, Bread and Cake

Preheat the fan oven with the preheating function to the desired temperature, unless we recommend not to preheat the oven- see table.
Use the power levels and times in this table as guide lines for fan oven cooking.

Food	Portion	Power	Time (min.)	Instructions
BREAD ROLLS				
Bread Rolls (ready baked)	4-6 pcs (each ca. 50 g)	Only convection 180°C	2-3	Put bread rolls in a circle on the low rack. Use oven gloves while taking out. Stand 2-3 minutes.
Bread Rolls (pre-baked)	4-6 pcs (each ca. 50 g)	100 W + 200°C	6-7	Put bread rolls in a circle on the low rack. Use oven gloves while taking out. Stand 2-3 minutes.
Bread Rolls (chilled ready-to-bake dough)	200 g (4 pcs)	180 W + 220°C	9-10	Arrange bread rolls on baking paper in a circle on the high rack. Leave the centre clear. Use oven gloves while taking out Stand 2-3 minutes.
Croissants (chilled ready-to-bake dough)	200 g (4 pcs)	100 W + 200°C	12-14	Arrange bread rolls on baking paper in a circle on the high rack. Leave the centre clear. Use oven gloves while taking out! Stand 2-3 minutes.
BAGUETTES				
Baguette (pre-baked)	200 g (1pc)	180 W + 220°C	6-7	Put baguette on the high rack. Use oven gloves while taking out. Stand 2-3 minutes.
Garlic Bread (chilled, pre-baked)	200 g (1pc)	180 W + 220°C	7-8	Put the chilled baguette on baking paper on the high rack.After baking stand for 2-3 minutes.
CAKE				
Hazel-nut Cake; (fresh dough)	500g	180 W + 220°C without preheating	18-20	Put the fresh dough in a small, round, black metal baking dish (diameter 18 cm). Put the cake on the low rack.Stand for 5-10 minutes.
Marble Cake/ Lemon cake (fresh dough)	700g	180 W + 220°C without preheating!	24-26	Put the fresh dough in a rectangular glass or black metal baking dish (length 25 cm).Put the cake on the low rack. Stand for 5-10 minutes.
Deep-Dish Cake(fresh yeast dough)	1000g	Only convection 160°C	40-50	Put the fresh dough in a round deep black metal dish, with a fluted tube in the centre, (diameter 23 cm) e.g. for Guglhupf-Cake. Put the dish on the low rack. Stand for 5-10 minutes.
Sweet Pastries(chilled yeast dough)	250 g (5pcs)	100 W + 200°C	10-14	Put fresh yeast pastries with raisins or chocolate filling on baking paper in a circle on the high rack. Leave the centre clear.Use oven gloves while taking out!Stand for 5 minutes.

Fan oven Guide for fresh food like Bread Rolls, Bread and Cake(continued)

Food	Portion	Power	Time (min.)	Instructions
Filled Puff Pastries(chilled)	250 g (5pcs)	Only convection 220°C	15-20	Fill fresh puff pastry dough with e.g. ham, sausages, cheese or vegetables.Put them on baking paper in a circle on the high rack.
Muffins (fresh dough)	6 x 70 g (400-450g)	180 W + 200°C	14-16	Fill the fresh dough evenly in a ceramic muffindish, suitable for 6 medium sized muffins,or use 6 small, round glass Pyrex dishes. Put the dish on the low rack. Stand for 5 min.

Fan oven guide for frozen food like Bread Rolls, Bread, Cake and Pastry

Preheat the fan oven with the preheating function until the desired temperature is reached, unless we recommend not to preheat the oven- see table.
Use the power levels and times in this table as guide lines for baking.

Food	Portion	Power	Time (min.)	Instructions
Bread Rolls (ready baked)	4 pc (each ca. 50 g)	100 W + 180°C without preheating!	7-8	Arrange rolls in a circle on the low rack. Stand for 2-5 minutes.
Bread Rolls (pre-baked)	4 pc (eassch ca. 50 g)	100 W + 200°C	7-8	Arrange rolls in a circle on the low rack. Stand for 2-5 minutes.
Croissants (ready baked)	4 pc (each ca. 60 g)	100 W + 180°C	8-9	Put the croissants on the high rack. After baking stand for 2-3 minutes.
Baguettes / Garlic Bread (pre-baked)	200-250 g (1pc)	180 W + 200°C	6-7	Put the frozen baguette on baking paper on the low rack. After baking stand for 2-3 minutes.
Baguettes + topping	250 g (2pcs)	450 W + 220°C	6-7	Put frozen baguettes with topping (e.g. tomato, cheese, ham etc) side by side on the low rack. After baking stand for 2-3 minutes.
Whole German Bread (pre-baked)	500 g	180 W + 160°C without preheating!	15-17	Put the whole bread on the low rack. After baking stand for 5 minutes.
Cake Pieces (ready baked with fruit filling)	500-600g	300 W + 160°C without preheating!	9-12	Set frozen cake pieces in a circle on the low rack.After baking stand for 5-10 minutes.
Cake (ready baked with fruit filling)	1200-1300g	180 W + 160°C without preheating!	18-22	Put frozen cake on baking paper on the low rack. After baking stand for 10-20 minutes.

Fan oven guide for frozen Pizza, Pasta, Chips and Nuggets

Preheat the fan oven with the preheating function until the desired temperature is reached, unless we recommend not to preheat the oven- see table.

Use the power levels and times in this table as guide only for baking.

Food	Portion	Power	Time (min.)	Instructions
Pizza (pre-baked)	300-400 g 450-550 g	600 W + 220°C	10-11 11½-12½	Place one pizza on the low rack. After baking stand for 2-3 minutes
2 Pizzas (pre-baked)	600-700 g (each 300-350 g)	600 W + 220°C	14-15	Place one pizza on the low and one on the high rack. After baking stand for 2-3 minutes.
Pasta (Lasagne or Canneloni)	400 g	450 W + 200°C without preheating!	20-22	Put into a suitable sized glass Pyrex dish or leave in the original packaging (take care that this is suitable for microwaves and oven heat). Put frozen lasagne on the low rack. After cooking stand for 2-3 minutes.
Pasta (Macaroni, Tortellini)	400 g	450 W + 200°C without preheating!	16-18	Put into a suitable sized glass Pyrex dish or leave in the original packaging (take care that this is suitable for microwaves and oven heat). Put frozen pasta gratin on the low rack. After cooking stand for 2-3 minutes.
Chicken Nuggets	250 g	450 W + 200°C	6½-7½	Put chicken nuggets on the low rack. After cooking stand for 2-3 minutes.
Oven Chips	250 g	300 W + 220°C	15-17	Put oven chips directly on baking paper on the low rack. Turn them over after 2/3 of time.

SPECIAL HINTS

MELTING BUTTER

Put 50 g butter into a small deep glass dish. Cover with plastic lid.
Heat for 30-40 seconds using 900 W, until butter is melted.

MELTING CHOCOLATE

Put 100 g chocolate into a small deep glass dish.
Heat for 3-5 minutes, using 450 W until chocolate is melted.
Stir once or twice during melting. Remove hot dish use oven gloves.

- **MELTNG CRYSTALLIZED HONEY**

Put 20 g crystallized honey into a small deep glass dish.
Heat for 20-30 seconds using 300 W, until honey is melted.

MELTING GELATINE

Lay dry gelatine sheets (10 g) for 5 minutes into cold water.
Put drained gelatine into a small glass Pyrex bowl.
Heat for 1 minute using 300 W.
Stir after melting.

COOKING GLAZE/ICING (FOR CAKE AND GATEAUX)

- Mix instant glaze (approximately 14 g) with 40 g sugar and 250 ml cold water. Cook uncovered in a glass Pyrex bowl for 3 ½ to 4 ½ minutes using 900 W, until glaze/icing is transparent. Stir twice during cooking.

COOKING JAM

Put 600 g fruits (for example mixed berries) in a suitable sized glass Pyrex bowl with lid. Add 300 g preserving sugar and stir well.
Cook covered for 10-12 minutes using 900 W.
Stir several times during cooking. Empty directly into small jam glasses with twist-off lids. Stand on lid for 5 minutes.

- **COOKING PUDDING**

Mix pudding powder with sugar and milk (500 ml) by following the manufacturers instructions and stir well. Use a suitable sized glass Pyrex bowl with lid. Cook covered for 6 ½ to 7 ½ minutes using 900 W.
Stir several times well during cooking.

BROWNING ALMOND SLICES

Spread 30 g sliced almonds evenly on a medium sized ceramic plate.
Stir several times during browning for 3 ½ to 4 ½ minutes using 600 W.
Let it stand for 2-3 minutes in the oven. Remove hot dish use oven gloves.

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Cleaning Your Smart Oven

The following parts of your Smart Oven should be cleaned regularly to prevent grease and food particles from building up:

- ***Inside and outside surfaces***
- ***Door and door seals***
- ***Turntable and Roller rings***

☛ **ALWAYS** ensure that the door seals are clean and the door closes properly.

☛ Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the of the appliance and possibly result in a hazardous situation.

1. Clean the outside surfaces with a soft cloth and warm, soapy water. Rinse and dry.
2. Remove any splashes or stains on the inside surfaces or on the roller ring with a soapy cloth. Rinse and dry.
3. To loosen hardened food particles and remove smells, place a cup of diluted lemon juice on the turntable and heat for ten minutes at maximum power.
4. Wash the dishwasher-safe plate whenever necessary.

✉ **DO NOT** spill water in the vents. **NEVER** use any abrasive products or chemical solvents. Take particular care when cleaning the door seals to ensure that no particles:
- Accumulate
- Prevent the door from closing correctly

✉ Clean the Smart Oven cavity right ofter each use with a mild detergent solution, but let the Smart Oven cool down before cleaning in order to avoid injury.

✉ The instructions for cooking ranges, hobs and ovens shall state that a steam cleaner is not to be used.

Installation & Wiring Instructions

IMPORTANT NOTE :
The mains lead on this equipment is supplied with a moulded plug incorporating a fuse. The value of the fuse is indicated on the pin face of the plug and, if it requires replacing, a fuse approved to BS1363 of the same rating must be used.
Never use the plug with the fuse cover omitted if the cover is detachable. If a replacement fuse cover is required, it must be of the same colour as the pin face of the plug.

✉ Replacement covers are available from your Dealer. If the fitted plug is not suitable for the power points in your house or the cable is not long enough to reach a power point, you should obtain a suitable safety approved extension lead or consult your Dealer for assistance. However, if there is no alternative to cutting off the plug, remove the fuse and then safely dispose of the plug. Do not connect the plug to a mains socket, as there is a risk of shock hazard from the bared flexible cord.

Wiring Instructions

WARNING THIS APPLIANCE MUST BE EARTHED.

This appliance must be earthed. In the event of an electrical short circuit, earthing reduces the risk of electric shock providing an escape wire for the electric current. The appliance is equipped with a mains lead which includes an earth wire for connecting to the earth terminal of your mains plug. The plug must be plugged into a socket that is properly installed and earthed.

☛ The wires in this mains lead are coloured in accordance with the following code:

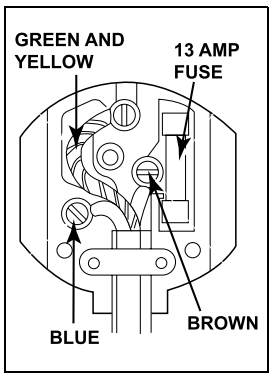
- Green-and yellow : Earth
- Blue : Neutral
- Brown : Live

- As the colours of the wires in the mains lead of this appliance may not correspond with the coloured markings indentifying the terminals in your plug, proceed as follows.
- Connect the green-and yellow wire to the terminal in the plug marked with the letter E or the earth symbol (⏚) or coloured green or green-and-yellow.
- Connect the blue wire to the terminal marked with the letter N or coloured black.

☛ Consult a qualified electrician or service technician if in doubt about any of these instructions.

The manufacturer of this oven will not accept any liability for damage to persons or material for non observance of these requirements.

There are no user+serviceable parts inside the oven and if the mains lead of this appliance is damaged, it must only be replaced by qualified service personnel approved by the manufacturer because special tools are required.



WARNING

Ensure that the plug and power cord are not damaged before use.

If you have any reason to remove the moulded plug from this appliance, immediately remove the fuse and dispose of the plug.

Do not connect the plug to a mains socket under any circumstances as there is a danger of electric shock.

CIRCUITS

Your Smart Oven should be operated on a separate circuit from other appliances. Failure to do this may cause the circuit breaker to trip, the fuse to blow, or the food to cook more slowly.

Cooking Instructions On Food Packaging

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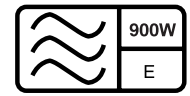
Microwave Symbols

On the front of your oven there is a Smart Oven symbol, as shown below. This symbol has been introduced for your benefit when cooking or reheating packaged food.



Packaged food is also, increasingly, using a microwave symbol similar to the one below.

When you see this

Symbol on food packaging, the cooking instructions are based on either the IEC Power Output Rating, or the Reheating Categories A, B, C, D or E.

Cooking Instructions

The IEC Power Output rating is an internationally standardised rating, so all microwave manufacturers now use the same method of measuring power output.
If food packaging gives cooking instructions based on IEC Power ratings, set cooking times according to the IEC Power of your oven.
For example :
If the cooking instructions are based on a 650W oven, then you will need to reduce some cooking time for the BCE1197 (900W).
Ready meals are now very convenient and popular. These are meals which are already prepared and cooked by the food manufacturer, and then frozen, chilled or vacuum sealed for long life.
Increasingly, heating times for such ready meals are being based on the Heating Categories A, B, C, D and E.
On this instance, simply match the heating category of your oven to the instructions on the food package, and set your timer accordingly.
For example :
If the heating instructions are 3 minutes on HIGH for a D category oven, then you will need to set your timer for less than 3 minutes on HIGH for the BCE1197 (E category).

☛ Always remember that cooking instructions are intended only as a guide. If you have followed the instructions and the food is still not piping hot throughout, simply return it to the oven and cook it until it is.

Storing and Repairing Your Smart Oven

A few simple precautions should be taken when storing or having your Smart Oven serviced.

The oven must not be used if the door or door seals are damaged:

- ***Broken hinge***
- ***Deteriorated seals***
- ***Distorted or bent oven casing***

Only a qualified microwave service technician should perform repairs.

☛ **NEVER** remove the outer casing from the oven. If the oven is faulty and needs servicing or you are in doubt about its condition:

- Unplug it from the wall socket
- Contact the nearest after-sales service centre

✉ If you wish to store your oven away temporarily, choose a dry, dust-free place.

- **Reason:** Dust and damp may adversely affect the working parts in the oven

SAMSUNG ELECTRONICS

Technical Specifications

SAMSUNG strives to improve its products at all times. Both the design specifications and these user instructions are thus subject to change without notice.

Power source	230 V ~ 50 Hz AC
Power consumption	
Maximum power	3100 W
Microwave	1400 W
Grill (heating element)	1300 W
Convection (heating element)	1700 W
Output power	100 W / 900 W - 7 levels (IEC-705) • 240V : 900W • 230V : 850 W
Operating frequency	2450 MHz
Dimensions (W x D x H)	
Outside	522 x 551.5 x 312 mm
Oven cavity	355 x 380.6 x 234 mm
Volume	1,1 Cubic feet
Weight	
Net	22 kg approx.
Shipping	26.5 kg approx.

English

Correct Disposal of This Product (Waste Electrical & Electronic Equipment)

(Applicable in the European Union and other European countries with separate collection systems)

This marking shown on the product or its literature, indicates that it should not be disposed with other household wastes at the end of its working life. To prevent possible harm to the environment or human health from uncontrolled waste disposal, please separate this from other types of wastes and recycle it responsibly to promote the sustainable reuse of material resources.

Household users should contact either the retailer where they purchased this product, or their local government office, for details of where and how they can take this item for environmentally safe recycling.

Business users should contact their supplier and check the terms and conditions of the purchase contract. This product should not be mixed with other commercial wastes for disposal.

Scanner Specifications

Depth of field(DOF)	0~20 mm(With in 20mm away from scanner)
View Angle	41°
pitch Angle	30°
Skew Angle	30°
Roll Angle	0~360°

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Note

Note

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ELECTRONICS